

HOST AT BADGEMORE PARK

SO MUCH **MORE** THAN A VENUE

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

Whatever the occasion, our resident chef and his talented team offer a variety of fresh, mouth-watering menus with a creative touch, which can be tailored to suit your taste and style.

CANAPES

3 options pp : £9 4 options pp : £12

Hot

Lemongrass and chilli tiger prawn on a skewer (GF)
Thai fishcake with sweet chilli glaze (GF)
Duck spring rolls with hoisin sauce
Chicken satay skewer (GF)
Jerk spiced pork belly with pickled bell pepper

Cold

Salmon & cream cheese blinis
Parma ham and cantaloupe skewer (GF)
Thai chicken salad wonton
Smoked chicken & crème fraîche tart

Vegetarian

Vegetable spring rolls with sweet chilli sauce (V)
Mini leek and mushroom tartlet (V)
Corn fritter with smoked paprika houmous (V)
Goat cheese, garlic & basil mousse crostini (V)

B:MORE

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

2-courses : £27pp 3-courses : £35pp

*Over 25 guests - maximum of 3 choices per course (including vegetarian/vegan)
Under 25 guests - maximum of 2 choices per course (including vegetarian/vegan)*

STARTERS

Soup of the day with freshly baked bread roll
Confit duck, white radish, cucumber, spring onion & star anise vinaigrette (GF)
Goat's cheese brick pastry parcel, red onion chutney, roasted beetroot & balsamic glaze Salmon fishcake, wilted baby spinach & lime butter sauce
Ham hock terrine, fresh crusty bread & homemade tartar sauce
Roasted portobello mushroom filled with herb crusted cheddar & beurre monté sauce (V)
Chicken liver parfait, red onion marmalade & toasted brioche
Classic prawn cocktail
Chicken ballotine stuffed with mushrooms & spinach infused rosemary jus (GF)
Asian soy chicken, shiitake mushrooms & lightly pickled fresh vegetables
Seared pork loin, glazed red apple, fresh chicory leaf & blackcurrant sauce (GF)

MAINS

Beef bourguignon, seasonal vegetables & steamed basmati rice
Chicken coq au vin, buttered mash potato & braised savoy cabbage
Chicken and chorizo pie, buttered mash potato, roasted baby carrots, asparagus spear & white wine sauce
Pan-roasted lamb rump, buttered mash potato, seasonal greens & a Mediterranean spiced jus (GF) (£1pp supplement)
Cumberland sausages, creamy mash potato, seasonal vegetables, caramelised onion & red wine gravy
Spiced aubergine meatballs, zucchini noodles & herby tomato sauce (VE, GF)
Fish of the day, crushed baby potatoes, seasonal greens, saffron & white wine sauce
Pan-fried chicken supreme, sautéed baby potatoes, onion & parsley seasonal vegetables, white wine & mushroom sauce (GF)
Roasted pork loin, seasoned roast potatoes, seasonal vegetables with apple sauce & red wine gravy (GF) (minimum 15)

DESSERTS

Blackberry & Bramley apple crumble, vanilla bean custard
Warm sticky toffee pudding, butterscotch sauce & vanilla ice cream
White chocolate panna cotta with balsamic marinated strawberries (GF)
Glazed lemon tart, mango sorbet & blackberry purée
Triple chocolate brownie, raspberry coulis & vanilla ice cream
Chantilly cream filled profiteroles with hot chocolate sauce
White chocolate cheesecake with passion fruit purée
England's Eton mess
Lemon posset with vanilla shortbread & fresh berries
Cappucino mousse with glazed grapefruit segment (GF)
Fruit salad & sorbet (VE, GF)
Selection of English cheese's, Jacob's crackers & tomato chutney (£3.50pp supplement)

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

FINGER BUFFETS

Minimum 25 people

MENU A : £14.95pp MENU B : £17.95pp

Menu A : choose 5 options from the below

Southern fried chicken strips with barbecue sauce
Chipolata sausages with honey & wholegrain mustard
Duck spring rolls with hoisin sauce
Mini sausage rolls
Thai chicken with sweet chilli glaze (GF)
Fish goujons with homemade tartar sauce
Sweet potato falafel bites (VE)
Mini vegetable samosas (VE)
Mini vegetable spring rolls (VE)

Menu B : choose 2 options from the list below in addition to 5 from Menu A

Chicken & vegetable gyozas
Calamari with lime & parsley mayo dip
Mixed vegetable pakoras with tomato & pine nut dip (GF)
Goat's cheese, garlic & basil mousse with crusty bread (V)
Mini quiche selection (V)
Selection of homemade sandwiches
Lamb koftas with mint yoghurt dip (GF)
Garlic & lime butter tiger prawns (GF) (+£1.50pp)

Mini sweet treats +£2.50pp

Brownie bites
Strawberry tart
Macaron assortment
Chocolate meringues (GF)
Fresh fruit (VE, GF)

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

B:MORE BBQ

Minimum 30 people

MENU A : includes 2 meats, 3 sides : £15.95

MENU B : includes 3 meats, 2 sides & 1 premium side : £19.95

Meat & Fish

Prime beef burgers with mature Cheddar cheese
Cumberland sausages with fried onions
Merguez sausages
Peri peri chicken thighs
Marinated tandoori chicken skewers with mint and yoghurt dip
Vegetarian sausages & burgers
Sweet & sour marinated pork belly skewers with onion & peppers
Spiced lamb kofte with mint yoghurt dip (GF)
Lime & lemongrass chilli tiger prawn skewers (GF)
Poached salmon fillets with lemon & dill mayo (GF) (+£2.50pp)
Roasted Mediterranean vegetable & halloumi kebab (GF) (+£1.50pp)

Sides

Chunky homemade coleslaw
Creamy potato salad
Fresh crunchy salad leaves with French dressing
Tomato and red onion salad with balsamic dressing
Buttered corn on the cob

Premium Sides

Tabbouleh salad with a French vinaigrette
Watermelon & feta salad
Edamame and red cabbage salad with Thai dressing
Classic Caesar salad with garlic croutons (add chicken for +£1.50pp)

All options come with a selection of fresh breads and relishes

Extras

Add an extra side - £2pp
Add an extra premium side - £2.50pp
Add a dessert - £6.50pp

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

HOG ROAST

Minimum 80 people

(please choose 2 salads)

Succulent Hampshire hog basted in local cider and slow cooked over a spit

Crackling

Large floury baps

Sage & onion stuffing

Homemade apple sauce

Selection of relishes, fresh breads & butter

Salads

Classic caesar salad

New potatoes with sour cream & chive

Greek salad with basil oil dressing

Waldorf salad

Spicy bean salad with fresh chilli dressing

Fresh pasta salad infused with cucumber & mint

Lemon, coriander & mint couscous

Tomato & red onion salad with balsamic glaze

Crunchy green salad with Italian dressing

Chunky homemade coleslaw